



Advanced Culinary I Virtual Learning

# Positions in Our Industry

# Front of House

April 13th, 2020



Advanced Culinary I  
Lesson: April 13th, 2020

**Objective/Learning Target:**

Students will recognize and identify different positions in the  
Hospitality Industry

**Standard:**

10.1.1



# Advanced Culinary I

## Lesson: April 13th, 2020

### **Bellwork:**

If you were to start any position front of house without researching it, what would it be and why?

## How to do bellwork and assignments

- Create a google doc for Advanced Culinary (if you already have one, use the same one)
- Title it with your full name and the name of the class with a VL in front for Virtual Learning
- Each day, put that day's date and lesson on a new page of the same doc
- Under the date, have two sections:
  - Bellwork
  - Assignment



## Assignment

- ★ Look at the link below, read article
- ★ On your Google Doc assignment sheet, write a thorough reflection (200 words) of the article about what positions interest you, why, and the pro's and cons.
  - [Hospitality Careers FOH](#)



## Practice/Additional Resources

- [Restaurant FOH Descriptions](#)